

**§51.3160**

**7 CFR Ch. I (1–1–09 Edition)**

(2) Scars which are not dark or rough when the area exceeds one-fourth of the fruit surface;

(h) Russeting which exceeds any of the following aggregate areas of any one type of russeting, or a combination of two or more types of russeting the seriousness of which exceeds the maximum allowed for any one type:

(1) Rough or slightly rough russeting when the area exceeds 10 percent of the fruit surface; or

(2) Fairly smooth or smooth russeting when the area exceeds 50 percent of the fruit surface: *Provided*, That discoloration occurring as yellow to brown staining of the skin shall not be considered russeting and shall be considered as causing serious damage only when seriously detracting from the appearance of the nectarine, and that speckling characteristic of certain varieties shall not be considered as russeting or discoloration.

(i) Soft or overripe nectarines;

(j) Nectarines affected by decay;

(k) Unhealed broken skins except those associated with growth cracks; and,

(l) Wormy fruit or worm holes.

**METRIC CONVERSION TABLE**

**§51.3160 Metric conversion table.**

Inches	Millimeters (mm)
1/8 equals .....	3.2
1/4 equals .....	6.4
3/8 equals .....	9.5
1/2 equals .....	12.7
5/8 equals .....	15.9
3/4 equals .....	19.1
7/8 equals .....	22.2
1 equals .....	25.4
1–1/4 equals .....	31.8
1–1/2 equals .....	38.1
1–3/4 equals .....	44.5
2 equals .....	50.8
3 equals .....	76.2
4 equals .....	101.6

**Subpart—United States Standards for Grades of Bermuda-Granex-Grano Type Onions**

SOURCE: 60 FR 46980, Sept. 8, 1995, unless otherwise noted.

**GRADES**

**§ 51.3195 U.S. No. 1.**

*U.S. No. 1* consists of onions which meet the following requirements:

(a) Basic requirements:

(1) Similar varietal characteristics;

(2) Mature;

(3) Fairly firm; and,

(4) Fairly well shaped.

(b) Free from:

(1) Decay;

(2) Wet sunscald;

(3) Doubles; and,

(4) Bottlenecks.

(c) Free from damage caused by:

(1) Seedstems;

(2) Splits;

(3) Dry sunken areas;

(4) Sunburn;

(5) Sprouting;

(6) Staining;

(7) Dirt or foreign material;

(8) Mechanical;

(9) Tops;

(10) Roots;

(11) Translucent scales;

(12) Watery scales;

(13) Moisture;

(14) Disease;

(15) Insects; and,

(16) Other means.

(d) For size and tolerances see §§51.3198 and 51.3199.

**§ 51.3196 U.S. Combination.**

*U.S. Combination* consists of a combination of U.S. No. 1 and U.S. No. 2 onions: *Provided*, That at least 50 percent, by weight, of the onions in each lot meet the requirements of U.S. No. 1 grade. (See §§51.3198 and 51.3199.)

**§ 51.3197 U.S. No. 2.**

*U.S. No. 2* consists of onions which meet the following requirements:

(a) Basic requirements:

(1) Similar varietal characteristics;

and,

(2) Not soft or spongy.

(b) Free from:

(1) Decay;

(2) Wet sunscald; and,

(3) Bottlenecks.

(c) Free from serious damage caused by:

(1) Seedstems;

(2) Dry sunken areas;

(3) Sprouting;